

FIG. 1

24		KIWI MANDARIN ORANGES, CANNED NECTARINE, SMALL ORANGE JUICE ORANGE, SMALL ORANGE, SMALL ORANGE, SMALL PEACHES, CANNED PEACHES, CANNED PINEAPPLE, JUICE PINEAPPLE, CANNED TASPBERRIES TASPBERRIES TANGERINES, SMALL TANGERINES, SWALL TANGERINES TANGERINES, SWALL TANGERINES
20 22	FRUIT	APPLE JUICE OR CIDER 1/2 CUP APPLE, SMALL 1 (4 0Z) APPLES, DRIED 4 RINGS APPLESAUCE, UNSWEETENED 1/2 CUP APRICOTS, CANNED 8 HALVES APRICOTS, PRESH 1 (4 0Z) BANANA, SMALL 1 (4 0Z) BLACKBERRIES 3/4 CUP CANTALOUPE, SMALL 3/4 CUP CANTALOUPE, SMET, FRESH 1/2 CUP CRANBERRY JUICE COCKTAIL 1/2 (3 0Z) 1/3 CUP FRUIT COCKTAIL 1/3 CUP GRAPEFRUIT JUICE BLENDS, 100% JUICE 1/3 CUP GRAPEFRUIT JUICE 1/3 CUP JUICE 1/4 CU

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<u>L.</u>

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MILK

BUTTERMILK, NONFAT OR LOW-FAT 1 CUP
MILK, 1/2% 1 CUP
MILK, 1% 1 CUP
MILK, 2% 1 CUP
MILK, EVAPORATED SKIM 1/2 CUP
MILK, EVAPORATED WHOLE 1/2 CUP
MILK, GOAT'S1 CUP
MILK, NONFAT DRY 1/3 CUP DRY
MILK, SKIM 1 CUP
MILK, SWEET ACIDOPHILUS 1 CUP
MILK, WHOLE 1 CUP
YOGURT, NONFAT OR LOW-FAT FRUIT-FLAVORED,
SWEETENED WITH ARTIFICIAL SWEETENER 1 CUP
YOGURT, NONFAT PLAIN 3/4 CUP
YOGURT, PLAIN LOW-FAT 3/4 CUP
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FIG.5

34 30	PEAS, DRIED, COOKED PEAS, GREEN PEAS, GREEN PITA, 6" DIAMETER POPCORN, POPPED POTATO, BAKED OR BOILED —1 SMALL (3 OZ) POTATO, MASHED PRETZELS RAISIN BREAD, UNFROSTED —1 SLICE (1 OZ) RAISIN BREAD, UNFROSTED —1 SLICE (1 OZ) RICE, WHITE OR BROWN, COOKED —1/3 CUP ROLL, PLAIN, SMALL —— 1 (1 OZ) SALTINE—TYPE CRACKERS SOUASH, ACORN, BUTTERNUT —— 1 CUP TORTILLA, CORN 6" DIAMETER —— 1 TORTILLA, FLOUR, 8" DIAMETER —— 1 WAFFLE, 4 1/2" SQUARE ——— 1 YAM/SWEET POTATO, PLAIN ——— 1	
32	2 (1 1/3 1/2 1/2 1/2 CE (1 1/2 1/2 3 1 3 1 4 SL 1	1/2 CUP 24 1/2 CUP
30	ANIMAL CRACKERS BAGEL BAKED BEANS BEANS, DRIED, COOKED BISCUIT, 2 1/2" DIAMETER COREAD, REDUCED CALORIE 2 SLICES (1 SPEAD) CEREALS, CRISP (4"X1/2") 2 (2 SPEAD) CEREALS, CRISP (4"X1/2") 2 (2 SPEAD) CEREALS, CRISP (4"X1/2") 2 (2 SPEAD) CEREALS, CRISP (4"X1/2") 1 SLICE BUN, HOT DOG OR HAMBURGER CEREALS, UNSWETENED, READY-TO-EAT 1 CORN ON THE COB, MEDIUM EAR CORN ON THE COB, MEDIUM EAR CORN ON THE COB, MEDIUM EAR FLOUR, DRY FLOUR, DRY GRAHAM CRACKERS, 2 1/2" SQUARE GRITS, COOKED GRITS, COOKED GRITS, COOKED	ED CKERS
TO THE REAL PROPERTY OF THE PERTY OF THE PER	ANIMAL CRACKERS BAGEL BAKED BEANS BEANS, DRIED, COOKEE BISCUIT, 2 1/2" DIAN BREAD STICKS, CRISP BREAD STICKS, CRISP BREAD BREAD CEREALS, COOKED CEREALS, UNSWEETENET CORN ON THE COB, MEC CORN ON THE COB, MEC CORNMEAL, DRY COOKED	OATS, COOKED OYSTER CRACKERS PANCAKE, 4" DIAMETER PASTA, COOKED

VEGETABLE

- *SERVING SIZES ARE:
- 1/2 CUP OF COOKED VEGETABLES 1/2 CUP VEGETABLE JUICE
- CUP RAW VEGETABLES
- **ARTICHOKE**
- ARTICHOKE HEARTS
 - **ASPARAGUS**
- BEAN SPROUTS
- BEANS (GREEN, WAX, ITALIAN)
 - BEETS
- BROCCOL 1
- BRUSSEL SPROUTS
 - CABBAGE
- CARROTS
- CAUL I FLOWER

ZUCCHINI

- CELERY
- CUCUMBER
- **EGGPL ANT**
- GREENS (COLLARD, KALE, MUSTARD, TURNIP) GREEN ONIONS
 - **KOHLRABI**

SALAD GREENS (ENDIVE, LETTUCE, ROMAINE MIXED VEGETABLES (WITHOUT CORN, PEAS) IOMATOES, FRESH, CANNED, SAUCE, PASTA PEPPERS (ALL VARIETIES) MATER CHESTNUTS SUMMER SQUASH SAUERKRAUT WATERCRESS MUSHROOMS SCALL IONS RADISHES PEA PODS **SPINACH FURNIPS** SNOINO OKRA 40

	2 TSP 10 NUTS HALVES - 2 TBSP 1 TBSP 1 TBSP 1 TBSP 1 TBSP 1 TSP 1 TSP 1 TSP	
46 42	PEANUT BUTTER, SMOOTH OR CRUNCHY——PEANUTS, DRY ROASTED————————————————————————————————————	
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54		T, GROUND, STEAK, SPAR	SAUSAGE (BRATWURST, ITALIAN, KNOCKWURST,	1 GRAM FAT/OZ OR LOWER 1 H (CLAMS, CRAB, LOBSTER, SCALLOP	0R 1/2	TIRKEY, WHITE MEAT, NO SKIN 1 02	*LIMIT HIGH-FAT MEATS (E.G. PORK SPARERIBS, GROUND PORK, ALL SAUSAGE, OR OTHER MEATS WITH & GRAMS FAT/O7 OR MORF) AND HIGH-FAT	CHEESES (E.G. AMERICAN, CHEDDAR, MONTEREY JACK, SWISS) TO 3 SERVINGS PER WEEK OR LESS	
50 52	TS & STITUTES	ORGAN MEATS, ROAST, NDERLOIN) LEAN, TRIMMED	#EAT1 0Z	OW-FAT1/4 C		SANT, VENISON, BUFFALO,	MOKED) 1 OZ	1 OZ 1 OZ 1 OZ 6 MEDIUM	
	MEAT SUBSTITUTES	BEEF (CORNED BEEF, GOUND, ORGAN MEATS, ROAST SHORT RIBS, STEAK, TENDERLOIN) LEAN, TRIMN OF FAT	CHICKEN, WHITE OR DARK MEAT	COTTAGE CHEESE, NONFAT OR LOW-FAT EGG SUBSTITUTES, PLAIN	EGG, WHOLEFISH (COD, FLOUNDER, HAD	GAME (DUCK, GOOSE, PHEASANT, VENISON, BUFFAL OSTRICH, RABBIT)	HERRING (UNCREAMED OR SMOKED HOT DOGS	LUNCHEON/DEL! MEATS	



FREE FOODS

*FOODS WITH A SERVING SIZE LISTED ARE LIMITED TO 3 SERVINGS PER DAY

2 TSP **TBSP** TBSP TBSP TBSP CANDY CANDY OR MINTS, SUGAR-FREE ---CREAMERS, NONDAIRY, POWDERED CREAMERS, NONDAIRY, LIQUID --COCOA POWDER, UNSWEETENED -CREAM SHEESE, FAT-FREE BOUILLON, BROTH CONSOMME DRINK MIXES, SUGAR-FREE CLUB SODA CATSUP ----COFFEE

FLAVORING EXTRACTS
GELATIN, SUFAR FREE OR UNFLAVORED
GUM, SUGAR-FREE
HORSERADISH

HOT PEPPER SAUCE JAM OR JELLY, LOW-SUGAR ------

WINE, USED IN COOKING WORCESTERSHIRE SAUCE

LEMON OR LIME JUICE MARGARINE, FAT-FREE 4 TBSP

ITALIAN --- 2 TBSP -- 1/4 CUP --- 1 TBSP MHIPPED TOPPING, REGULAR OR LIGHT --- 2 TBSP /2 LARGE SPICES OR HERBS, FRESH OR DRIED SALAD DRESSING, FAT-FREE, SALAD DRESSING, FAT-FREE MAYONNAISE, FAT FREE ----SOFT DRINKS, SUGAR-FREE TONIC WATER, SUGER-FREE MAYONNAISE, REDUCED-FAT SOUR CREAM, FAT-FREE ---MONSTICK COOKING SPRAY MARGARINE, REDUCED FAT SYRUP, SUGAR-FREE ---SUGAR SUBSTITUTES PICKLES, DILL --- VACO SAUCE --SALSA -----SOY SAUCE 9 MUSTARD VINEGAR

FIG. 12

DAILY INSTRUCTIONS

- BEGIN EACH DAY WITH ALL OF YOUR EXCHANGE CARDS IN THE FRONT POCKET.
- AFTER EACH MEAL AND SNACK, CALCULATE HOW MANY OF EACH EXCHANGE WAS CONSUMED AND MOVE THOSE CARDS TO THE BACK POCKET.
- 3. REMEMBER TO RETURN ALL OF THE EXCHANGE CARDS TO THE FRONT POCKET AT THE START OF EACH DAY.

OTHER REMEINDERS:

- CHECK YOUR FEET DAILY.
- NEVER GO BAREFOOT OR WEAR OPEN TOED SHOES
- GET ANNUAL EYE EXAMS BY OPTOMETRISTS OR OPTHALMOLOGISTS.
- FOLLOW YOUR HEALTH CARE PROVIDER'S INSTRUCTIONS FOR ROUTINE PHYSICAL EXAMS, BLOOD TESTS AND OTHER PROCEDURES.

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NUMBER OF EXCHANGES FOR EACH CALORIE DIETS	1200 1500 1800 2000 2200	6 8 9 11	5 5 6	3 4 5 5	3 4 4 4	3 3 3 3	5 6 7 8	ON A DIET SUPPLYING APPROXIMATELY THE KCALORIES AS FATS. D ON LEAN AND MEDIUM-LEAN MEATS T SUBSTITUTES.
 NUMBER FOR EACH	EXCHANGES 1	STARCH 4	MEAT** 5	VEGETABLE 3	FRUIT 3	MILK 2	FAT* 4	*BASED ON A DIET SUF 30% OF THE KCALORIES **BASED ON LEAN AND OR MEAT SUBSTITUTES.

FIG. 17

FAT 1 EXCH
MEAT 2 EXCH
VEGETABLE 2 EXCH FAT 2 EXCH
MEAT 2 EXCH
VEGETABLE 2 EXCH 2 EXCH 1 EXCH 1 EXCH SAMPLE MENU FOR AN 1800 CALORIE DIET 2 FAT MEAT FAT 1 EXCH 1 EXCH 2 EXCH 1 EXCH 2 EXCH 2 EXCH 1 EXCH 1 EXCH 2 EXCH AFTERNOON SNACK STARCH 1 EXCH 1 EXCH 1 EXCH 1 EXCH EVENING SNACK
STARCH 1 EXCH MORNING SNACK BREAKFAST STARCH STARCH STARCH SUPPER FRUIT FRUIT UNCH FRUIT MILK MILK MILK

ABBREVIATIONS
NUMBER OF INCHES
E.G. FOR EXAMPLE
EXCH EXCHANGE
LB POUND (16 OUNCES)
OZ OUNCE
TBSP TABLESPOON
TSP TEASPOON

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FIG

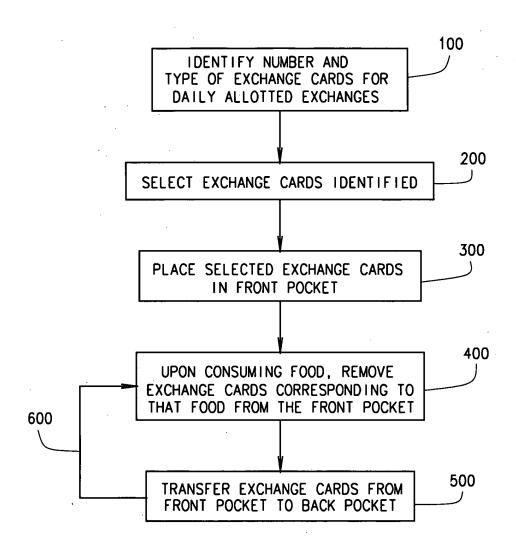


FIG. 20